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mold using a protease gene and a peptidase gene, and then selecting a transformant having higher protease activity and peptidase activity relative to a parent strain; and (3) a method of manufacturing a flavor enhancer which comprises allowing a culture product of the above koji mold to act on a protein.

IN THE CLAIMS:

Please amend claims 1-7 as follows:

1. (Amended) An isolated koji mold having increased protease activity and peptidase activity in relation to a parent strain resulting from transformation with a protease nucleic acid sequence and a peptidase nucleic acid sequence.
2. (Amended) The isolated koji mold according to claim 1, wherein the protease nucleic acid sequence and the peptidase nucleic acid sequence are of koji mold origin.
3. (Amended) The isolated koji mold according to claim 1, wherein said isolated koji mold is a member of *Aspergillus sojae*, *Aspergillus oryzae*, or *Aspergillus tamarii*.
4. (Amended) The isolated koji mold according to claim 3, wherein the protease nucleic acid sequence and the peptidase nucleic acid sequence are of koji mold origin.
5. (Amended) A method of breeding the isolated koji mold according to any one of claims 1 to 4 comprising the steps of:

- (a) transforming a parent strain of koji mold with a protease nucleic acid sequence and a peptidase nucleic acid sequence; and,
- (b) selecting a transformant having increased protease activity and peptidase activity relative to said parent strain.

6. (Amended) A method of manufacturing a flavor enhancer which comprises allowing a culture product of the isolated koji mold according to any one of claims 1 to 4 to act on a protein.

LAW OFFICES
FINNEMAN, HENDERSON,
FARABOW, GARRETT,
& DUNNER, L.L.P.
1300 I STREET, N. W.
WASHINGTON, DC 20005
202-408-4000